



Wence's Lunch Prix fixe Menus

The following are lunch prix fixe menu options available for event hosts to choose from. Lunch prix fixe menus are offered from 10 a.m. to 2 p.m.

As the event host, you choose one menu option to be offered to your guests.

On the event date, guests will be able to select their preferences from each course of the pre-selected menu. Pre-ordering is not required but can be arranged upon request.

Menu Pricing :

LUNCH OPTION #1: \$39
Three Course

LUNCH OPTION #2: \$43
Three Course

LUNCH OPTION #3: \$50
Three Course

LUNCH OPTION #4: \$54
Three Course

view our menus below ↓



COURSE ONE:

select one

HOUSE SALAD

organic mixed greens, romaine, cherry tomatoes, red onions, asiago, herb vinaigrette

CAESAR

romaine hearts, herb croutons, aged asiago crisp

COURSE TWO:

select one

MAHI MAHI TACOS

mahi mahi grilled or battered, organic corn tortillas, cabbage, avocado-cumin salsa, guacamole, pico de gallo, green onions

GRILLED CHICKEN SANDWICH

free range grilled chicken breast, smoked apple wood bacon, avocado, tomato, cambozola cheese, mayo, telera roll

WENCE'S CHEESEBURGER

usda angus beef, swiss or cheddar, lettuce, tomato, onions, thousand island sauce, toasted brioche bun, shoe string fries

WHITE TRUFFLE MAC & CHEESE

gruyere, sharp cheddar, mozzarella, aged asiago cheese, truffle oil, breadcrumbs

BLACKENED SALMON SANDWICH

baby arugula, tomato, tartar sauce, whole wheat roll

COURSE THREE:

select one

TIRAMISU

ladyfinger cookies soaked in espresso liqueur, mascarpone, chocolate

GELATO

chocolate, vanilla or seasonal flavor

LUNCH PRIX FIXE MENU: OPTION #1

not all ingredients are listed. Please inform your server of any allergies.



COURSE ONE:

select one

HOUSE SALAD

organic mixed greens, romaine, cherry tomatoes, red onions, asiago, herb vinaigrette

CAESAR

romaine hearts, herb croutons, aged asiago crisp

SOUP

chicken enchilada or lobster chowder

COURSE TWO:

select one

CHICKEN MARSALA

penne, chicken, mushrooms, green onions, marsala wine sauce, asiago

FISH & CHIPS

beer battered alaskan cod, shoe-string fries, pineapple-citrus infused coleslaw, tartar sauce

CHICKEN PICCATA

free range chicken breast, white wine lemon caper sauce, garlic mashed potatoes, mixed vegetables

EARTH'S GARDEN

penne, zucchini, squash, white onions, bell peppers, cherry tomatoes, creamy pesto, asiago

STEAK COBB SALAD

romaine, bleu cheese crumbs, diced egg, bacon, tomatoes, red onions, avocado, kalamata olives, new york steak, bleu cheese vinaigrette

COURSE THREE:

select one

TIRAMISU

ladyfinger cookies soaked in espresso liqueur, mascarpone, chocolate

SEASONAL CHEESECAKE

flavor of the day, featuring a seasonal twist

GELATO

chocolate, vanilla or seasonal flavor

LUNCH PRIX FIXE MENU OPTION #2

not all ingredients are listed. please inform your server of any allergies.



COURSE ONE:

select one

HOUSE SALAD

organic mixed greens, romaine, cherry tomatoes, red onions, asiago, herb vinaigrette

CAESAR

romaine hearts, herb croutons, aged asiago crisp

SOUP

chicken enchilada or lobster chowder

COURSE TWO:

select one

CHICKEN SCALLOPINI

seared all-natural chicken breast, sherry mushroom demi-glace, scalloped potatoes, broccolini

SEAFOOD FETTUCCINE

calamari, prawns, mediterranean black mussels, manila clams, garlic, asiago, choice of marinara, gorgonzola cream or creamy pesto

CRAB & SHRIMP LOUIE

iceberg lettuce, baby shrimp, dungeness crab meat, cucumbers, diced eggs, red onions, radish, beets, avocado, louie dressing

NEW YORK STEAK

12 oz. all natural usda grilled new york, demi-glace, yukon garlic mashed potatoes, asparagus

EARTH'S GARDEN

penne, zucchini, squash, white onions, bell peppers, cherry tomatoes, creamy pesto, asiago

COURSE THREE:

select one

TIRAMISU

ladyfinger cookies soaked in espresso liqueur, mascarpone, chocolate

SEASONAL CHEESECAKE

flavor of the day, featuring a seasonal twist

GELATO

chocolate, vanilla or seasonal flavor

LUNCH PRIX FIXE MENU: OPTION #3

not all ingredients are listed. please inform your server of any allergies.



COURSE ONE:

to share

GARLIC CHEESE BREAD

garlic, asiago, sourdough

CALAMARI

creole remoulade sauce

COURSE TWO:

select one

KING SALMON

wild charbroiled salmon, lemon corn dill relish, garlic mashed potatoes, broccolini

JAMBALAYA

penne, chorizo, chicken, prawns, bell peppers, onions, asiago, cajun saffron sauce

LOBSTER TACOS

grilled british columbian lobster, organic corn tortillas, cheddar, cabbage, cilantro, southern lime salsa, side of pico de gallo, guacamole, sweet potato fries

NEW YORK STEAK

12 oz. all natural usda grilled new york, demi-glace, yukon garlic mashed potatoes, asparagus

EARTH'S GARDEN

penne, zucchini, squash, white onions, bell peppers, cherry tomatoes, creamy pesto, asiago

COURSE THREE:

select one

TIRAMISU

ladyfinger cookies soaked in espresso liqueur, mascarpone, chocolate

SEASONAL CHEESECAKE

flavor of the day, featuring a seasonal twist

GELATO

chocolate, vanilla or seasonal flavor

LUNCH PRIX FIXE MENU: OPTION #4

not all ingredients are listed. please inform your server of any allergies.